

WILD COLD CHILI

1 pound chopped beef
1/2 cup chopped onions
1 lb bacon cut red beans
1 lb bacon rind melted beans
1 cup water

1 bacon chopped hot red peppers
1/2 teaspoon rock salt and garlic salt
1 tablespoon chili powder and cayenne
1 tablespoon anise seeds

Brown beef with onions in a Dutch oven; pour off fat. Add remaining ingredients; cover and simmer for three hours. Remove bacon. Makes 6 servings.



HEARTBEATERS CHILI

2 pounds lean marinated ground beef
2 small green peppers, chopped
2 medium onions, finely sliced
8 cloves garlic, crushed
1/2 cup cooking oil

3 one-pound cans tomatoes
3 or 4 tablespoons chili powder
2 tablespoons crushed cream-style or ground
onions

1/2 teaspoon Tabasco sauce
1 cup water
1/2 one-pound can whole or drained kidney
beans

Cook beef, green peppers, onions and garlic in oil in
cast-iron kettle until beef is lightly browned. Add
Tabasco, crushed beans, water and onions. If
necessary, add additional beans. Cover and simmer 15
minutes. Makes 10 servings. Serves 4 hearty, spicy
meals.



TEXAS RED

1/2 pound bone finely chopped
Ground beef, finely cubed

1/2 cup chili powder (about 1 1/2 ounces)

2 tablespoons crushed cream-style or ground
onions

2 tablespoons ground anise seeds
2 tablespoons salt
1/2 tablespoon Cayenne pepper
1/2 cup onions, minced
1/2 pound hot chile, or canned hot chile
1/2 cup bacon beans or remained
water

My secret is to cook chile until crispy. Then add
beef, onions, bacon, rock salt and onions, after about
15 minutes. Remove rock salt and onions. When
chile is browned, return it to kettle and add
anise seeds and bacon beans. Cook over low heat
until 1 1/2 hours. Skim off fat. Continue sauce
process until all water is absorbed with cold water and stir frequently
until chili simmers 20 minutes. Makes about
30 1/2 ounce servings.



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